

vida

- COFFEE | RESTAURANT | BAR -

NEW YEARS EVE

Please enquire with a member of staff regarding our New Years Eve Event

New Set menu

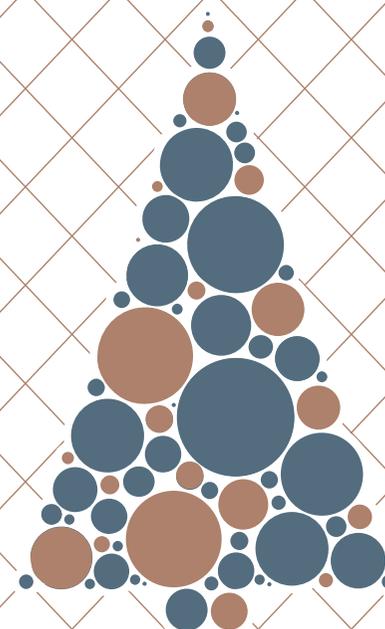
2 Courses £10.95

Mon-Thurs 12noon-9pm

Friday 12noon-6pm

New Take Away Menu

Did you know we are on Deliveroo? Ask a member of staff for details



Festive Menu

9 School Road, Sale M33 7XY

0161 962 1490

e | reservations@vida-sale.co.uk

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CHRISTMAS LUNCH

Available 22nd November to 23rd December Mon to Fri 12-5pm.

Crackers on all tables.

Starters

Zuppa

Rich and creamy butternut squash with sage served with homemade bread.

or

Tomato and basil soup served with homemade bread.

Christmas Crostini

Camembert melted on a toasted crostini topped with a cranberry sauce.

Chicken Liver Parfait

Chicken liver parfait served with port and redcurrant jelly and toasted homemade bread.

Spicy Lamb Polpetta

Spicy lamb meatballs in a rich tomato sauce, topped with mozzarella and served with homemade bread.

Main Courses

Traditional Turkey

Roast turkey served with gravy, stuffing, roast potatoes, bacon wrapped chipolatas, cranberry sauce and Christmas vegetables.

Nut Roast

Nut roast served with gravy, stuffing roast potatoes, cranberry sauce and Christmas vegetables.

Bistecca Di Manzo

4 oz rump cooked medium with chunky chips and Christmas vegetables and peppercorn sauce on the side. (optional Sirloin for an additional £6)

Seabass

Seabass cooked in sage butter served with crushed potatoes and a choice of mixed salad or Christmas vegetables.

Gnocchi al Dolcelatte

Served with walnut & sundried tomato, creamy sauce. (other sauces are available)

Desserts

Christmas Pudding with Brandy Sauce

Chocolate Fudge Cake

Homemade Tiramisu

Mixed Ice Cream or Sorbet

À La Carte menu also available

£5 per head deposit. Children under 10 pay half price for a child's portion.
PRE ORDERING IS REQUIRED.

2 COURSES £17.95 PER PERSON

3 COURSES £19.95 PER PERSON

CHRISTMAS DINNER

Available 22nd November to 23rd December Mon to Fri 5pm onwards.

Crackers on all tables.

Starters

Zuppa

Rich and creamy butternut squash with sage served with homemade bread.
or

Tomato and basil soup served with homemade bread.

Christmas Crostini

Camembert melted on a toasted crostini topped with a cranberry sauce

Chicken Liver Parfait

Chicken liver parfait served with port and redcurrant jelly and toasted homemade bread.

Spicy Lamb Polpetta

Spicy lamb meatballs in a rich tomato sauce, topped with mozzarella and served with homemade bread.

Mushroom Arancini

Mushroom rice balls coated in breadcrumbs served with truffle mayonnaise.

Prawn Cocktail

Prawns on a bed of crisp iceberg lettuce with Marie Rose sauce.

Main Courses

Traditional Turkey

Roast turkey served with gravy, stuffing, roast potatoes, bacon wrapped chipolatas, cranberry sauce and Christmas vegetables.

Nut Roast

Nut roast served with gravy, stuffing roast potatoes, cranberry sauce and Christmas vegetables.

Bistecca Di Manzo

4 oz rump cooked medium with chunky chips and Christmas vegetables and peppercorn sauce on the side. (optional Sirloin for an additional £6)

Chicken Milanese

Chicken breast flattened and covered in breadcrumbs served with spaghetti in a Napoli sauce.

Seabass

Seabass cooked in sage butter served with crushed potatoes and a choice of mixed salad or Christmas vegetables

Gnocchi al Dolcelatte

Served with walnut & sundried tomato, creamy sauce. (other sauces are available)

Festive Pizza

Freshly made margherita topped with turkey breast, roasted red onions, sliced bacon wrapped chipolatas and sage stuffing, with cranberry sauce.

Desserts

**Please choose one of the options off of the
Christmas Lunch Menu**

À La Carte menu also available

£5 per head deposit. Children under 10 pay half price for a child's portion.
PRE ORDERING IS REQUIRED.

3 COURSES £25.50 PER PERSON

CHRISTMAS DAY

Two sittings 12:30pm to 3pm or 3:30pm to 6pm.

Crackers on all tables.

Starters

Zuppa

Broccoli and Dolcelatte soup served with homemade bread.

or

Tomato and Basil soup served with homemade bread.

Camembert Fritto

Breaded pieces of camembert served with cranberry sauce and a salad garnish.

Chicken Liver Parfait

Chicken liver parfait served with port and redcurrant jelly and toasted homemade bread.

Prawn & Avocado Cocktail

Prawns and avocado on a bed of crispy iceberg lettuce, chopped tomatoes and Marie rose sauce.

Black Pudding Tower

Black pudding, goats' cheese, mustard sauce and poach egg served on top.

Main Courses

Traditional Turkey

Roast turkey served with gravy, stuffing, roast potatoes, bacon wrapped chipolatas, cranberry sauce and Christmas vegetables.

Nut Roast

Nut roast served with gravy, stuffing roast potatoes, cranberry sauce and Christmas vegetables.

Bistecca Di Manzo

Rib eye steak with chunky chips, Christmas vegetables and peppercorn sauce.

Fillet of Cod

Roasted fennel, garlic, peppers, red onions and olives served with crushed potatoes and Christmas vegetables.

Melanzane Parmigiana

Aubergine grilled and covered in breadcrumbs, layered between tomato sauce and mozzarella.

Desserts

Christmas Pudding with Brandy Sauce

Chocolate Fondue with a red berry compote and crème fraiche

Homemade Tiramisu

Warm Gooseberry & apple treacle crumble served with double cream.

Mixed Ice Cream or Sorbet

£5 per head deposit. PRE ORDERING IS REQUIRED.

**3 COURSES £59.95 PER PERSON
UNDER 12s £26.95 PER CHILD**